

At Thackeray's we have always strived to provide our guests with a unique experience and the wine list is no exception! Too often restaurant lists can be a totally self indulgent labour of love, representing one individual's taste but often at the expense of the diner's pleasure (and pocket!). I know... I have done it myself! For this reason our list is a true collective effort, I encourage all of the staff to be involved in the tasting and selection process, taking on board all feedback. Whether it be one of the Chefs suggestions on food matching or one of my junior waiter's recollections of a somewhat overzealous night out... wine is for everyone and everyone's opinion is important. So whether it be an iconic Bordeaux from one of the outstanding vintages, a glass of something familiar or something a little more idiosyncratic, I am confident that myself or one of my team can recommend just the right wine.

Personal highlights of mine include:

**Clos de Gat, Chanson, Israel 2015** - Clos de Gat is situated in foothills of the Judean Mountains, bordering Israel's biblical Ayalon Valley, where Joshua defeated the five kings. An ancient "Gat" (Hebrew for winepress) pre-dating the Roman period is located in the grounds of the modern winery, set in the heart of the Clos de Gat vineyards, which cover an area of forty-seven acres (nineteen hectares). The regions rolling hills and valley have supported grapevine cultivation for thousands of years. The combination of thin topsoil on limestone- bedrock, coupled with a micro-climate makes it possible to grow grapes of outstanding quality.

**Riesling Kabinett, Weingut Dr. Fischer, Ockfener Bockstein, Saar**— a truly great entry level Riesling! German wines are widely recognised as being amongst the best in the world but still marred in the UK by the negative association of mass produced co-operative wines which flooded the market in the latter stages of the last century. This wine displays a beautiful balance of fruit and acidity with depth and complexity that is synonymous with German wines. From one of the most beautiful and challenging wine regions, the steep, southwest-facing Ockfener Bockstein sits in a side valley of the Saar River. Its soil is primarily comprised of hard and gravelly weathered greywacke that imbues minerality to the wines grown here. A forest on the hill's ridge ensures an adequate water supply. Cooling air from the Hunsrück highlands flows steadily into the valley, enhancing bright aromatics in the fruit. In terms of food pairings this is a dream! Salty sea food, spices, sour cheeses or rich bisques. A wonderful expression of the noblest of noble grapes.

**Tribidrag, Lagier Meredith Vineyards, Mt Veeder 2012** – Aged for 17 months in neutral French oak barrels, this 2012 has everything you love about Zinfandel and more. The same exotic spice but more richness all around. Tribidrag was the ancient name for Zinfandel in the Middle Ages, when it was widely grown along the Dalmatian Coast. It was one of the most important varieties in the Adriatic wine trade way back in the 1300's. This wine is an homage to the noble and ancient European heritage of Zinfandel. Big boned and muscular, this offers good structure and plenty of rich fruit, with notes of huckleberry, loamy mineral, smoky anise and spice. The tannins firm up on the finish.

**Chateau Musar, Bekaa Valley 2006** - the concept of a Lebanese wine is in some senses almost inconceivable. A country ravaged by wars ranging back to biblical times, pillaged by every empire throughout history, decimated by social and economic decline. In spite of all of this they produce a wine that is unique in flavour and complexity. This wine will hold it's own amongst the greatest Bordeaux and deliver refinement that would make most Burgundians blush! This wine has everything: Violet and Leather aromas, earthy. Rich, spiced stone fruit layered with liquorice and savoury meat flavours, good length and mouth feel, rounded with softening tannins. Complex and volatile. While consistency remains a major problem across vintages; at it's best, stupendously good, at it's worst, average cooking wine! For that reason alone, this is an iconic wine and my favourite...



We are extremely happy to be able to offer a selection of the finest wines on our list by the glass, this is possible as a result of a revolutionary invention which enables us to 'access' the wine without breaking the cork seal, thereby enabling the wine to maintain it's integrity within the bottle.

Look out for the Coravin logo or ask if there is a particular bottle you would like to try!

Happy Drinking!  
Gary Beach , General Manager

